SPECIFICATION

PRODUCT INFORMATION

	Moromi vinegar drink Kurokoji Ryukyu Moromi Vinegar with Shequasar 900ml 12 glass bottles per carton × W85xD85XH300mm/1.5kg × W355XD272xH313mm/18.8kg Hokuryu Kosan Co., Ltd. JPY2,500/bottle 2 years sake lees/ soft brown sugar/ brown sugar/ rice
Nutrients	vinegar/ Shequasar
per 100m	I Energy:99kcal/ Protein: 2.4g/ Fat: 0.g/ Carbohydrate: 22.5g/ Sodium: 4.3mg/ iron: 0.37mg/ calcium: 14.1mg/ potassium: 71.5mg/ magnesium: 12.1mg/ Phosphorus: 34.5mg/ riboflavin (vitamin B2):/Niacin: 0.68mg/
organic acio	citric acid: 1250mg/ malic acid: 90mg/ Succinic acid: 100mg/
amino acida	acetic acid: 160mg/ Arginine: 216mg/ Lysine: 126mg/ Histidine: 56mg/ Phenylalanine: 60mg/ Tyrosine: 86mg/ Leucine: 101mg/ Isoleucine: 82mg/ Methionine: 24mg/ Valine: 106mg/ Alanine: 168mg/ Glycine: 138mg/ Proline: 122mg/ Clyterria acid: 202mg/ Series: 107mg/ Threerine: 20mg/ Acaptic acid:
	Glutamic acid: 298mg/ Serine: 107mg/ Threonine: 90mg/ Aspartic acid: 211mg/ Tryptophan: 16mg/ cystine: 47mg
Origin of Production	Okinawa, Japan
Features	Moromi vinegar is a naturally fermented drink rich with citric acid and is a by-product of the process of manufacturing Okinawa Awamori liquor. Morris vinegar is made after removing the alcohol from the raw materials after the fermentation using koji mold and yeast.
	 Citric acid has antioxidant properties that promote blood circulation and improve high blood pressure, and can be expected to prevent lifestyle-related diseases. It also inhibits the increase of lactic acid in the body, which helps the body to recover quickly from fatigue. The addition of Shikwasa makes it easy to drink for those who don't like malt vinegar. Please try it. It is very easy to drink. This product received an award as part of the "Best products of Okinawa Prefecture" from the Okinawa Prefectural Health Food Promotion Business Corporation under their severe examination. Not only that, it is also approved by the Japan Fair Trade Commission.
How-to-Drink	Drink 30ml using the attached cup diluted with water or soft drink as you may prefer. Moreover, it can be applied for cooking as spice and